



AMALFI WHITE

MAIN MENU

HELLO

Welcome to Amalfi White. Thank you for visiting our lovely restaurant and beautiful garden.

We pride ourselves on our superb service and delicious food.

We hope you enjoy your Amalfi experience.

Amalfi White xx

AMALFI APERITIF FAVOURITES

We love our spirits here at Amalfi White, try a recommended aperitif to begin your meal. Below are some of our favourites but the world is your oyster - we have over 100 gins, one of the most well stocked bars in the county and our team are very knowledgeable in finding that perfect start to your Amalfi weekend.

Aperol Spritz Aperol Prosecco Soda	8.95
Negroni Plymouth Gin Campari Sweet Vermouth	8.95
Italicus Spritz Italicus Prosecco Olives	10.50
Three Sunsets Campari Dry Vermouth Sage Rosé Prosecco	8.50
Cucumber Martini Citrus Vodka Dry Vermouth Cucumber Tonic	8.50
Blood Orange & Elderflower Fizz (Alcohol Free) Alcohol Free Aperitif Pear Elderflower Tonic	7.95

VENUE HIRE

Are you celebrating something special? We have a number of private event spaces to hire for your special occasion.

Please ask one of our team for a tour of our venue.

We also have a private dining room.

Please speak to a member of our team about wine recommendations or pairings.



NIBBLES

- Marinated olives (VE)(GF) 4.50
- Crispy kale (V)(VE)(GF) 3.50
- Breads to share, balsamic & oil, butter (V)(VEA)(GFA) 7.50
- Honey garlic chorizo, confit garlic aioli 7.65

STARTERS

- Soup of the day, homemade focaccia (V) (VEA) (GFA) 7.75
- Crispy Burrata ravioli, sweet tomato and chilli jam, micro herbs (V) 8.75
- Raspberry & goat's cheese mousse, pickled baby vegetables, crispy sourdough, beetroot dust (V) 9.95
- Hand dived scallops, burnt shallot petals, white onion cream, roe (GF) 15.55
- Sticky pork belly, smoked cinnamon gel, fennel and apple salad, sesame 10.25
- Winter vegetable terrine, honey tuile, spiced orange gel, beetroot textures (VE) 9.75

MAINS

- Daily Chef's Special - please ask your server for more information
- Crispy duck salad, cucumber, Chinese leaf, coriander, spring onion, fresh chilli, hoisin dressing 17.95
- Prosciutto wrapped chicken breast, potato terrine, roasted Romanesco, micro carrots, wild mushroom sauce (GF) 27.95
- Homemade fresh tagliatelle, pulled pork and red wine ragu, parmesan crisp 18.95
- Pan seared halibut, mixed bean and tomato cassoulet, grilled courgette, sautéed kale (GF) 28.25
- Confit leek, leek emulsion, nori gel, fondant potato pearls, potato crisps (V) (VE) (GF) 17.95
- 28 day dry-aged 8oz Dunwood Farm fillet steak, pomme purée, salt baked roots, roasted Romanesco purée. Choose one sauce (GF) 38.25
- 28 day dry-aged Dunwood Farm 16oz Chateaubriand for two to share, roasted balsamic tomatoes, rocket & Parmesan salad, choose two sides & one sauce (GF) 79.25
 - o add king scallops for 15.00
 - o *Please allow additional preparation time for this dish*

SIDES

- Hand cut chips • Garlic parmesan fries • Seasonal greens 4.95 ea
- Honey and chilli sweet potato wedges • Pecorino and truffle mac and cheese 6.95 ea

SAUCES

- Peppercorn • Blue cheese • Garlic butter • Red wine jus • Smoked chilli and maple jus 4.50 ea

VE-Vegan, VEA-Vegan Option Available, GF-Gluten Free, GFA-Gluten Free Available.
If you are concerned about food allergies or require more dietary alternatives, please ask us for assistance. Prices include VAT.
Optional 12.5% service charge will be added to your bill.



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